



## **2021 Tournament Dinner Selections**

### **Prime Rib**

Crusted with rock salt, cracked pepper and fine herbs and slow roasted to a perfect medium rare for the best possible eating experience.

Complimented with Yorkshire pudding and rich beef au jus.

**\$44 per person**

### **Steak**

Tender seasoned steak of your choice charbroiled to your liking, sourced locally from the Butcher Block.

**Sirloin \$32**

**NY Strip \$38**

### **Schnitzel**

Delicious in-house breaded pork Weiner schnitzel dressed in a rich hunter sauce (or bare with lemon).

**\$30 per person**

### **Chicken and Ribs**

Roasted chicken pieces and slow-cooked pork ribs, finished on the char broiler with our special house barbeque sauce.

**\$32 per person**

### **Buffet Central**

Tender slow roasted AAA beef and juicy glazed ham served buffet style with all the trimmings. A sure fire crowd pleaser!

**\$28 per person**

### **Chicken Parmesan**

In house breaded chicken breast fried golden brown and topped with fresh marinara and melted mozzarella cheese.

**\$30 per person**

**All buffet dinners include:**

Chef's choice seasonal vegetable,

Your choice of one starch & two salads, house made bread & butter

Dessert: House made seasonal tarts, assorted dessert squares, assorted pastries.

Fresh brewed coffee or tea

**Starch Selection**

Rosemary rubbed roasted potatoes

Stuffed potato – mashed potato/bacon/green onion/sour cream/cheese served in the shell

Whipped potatoes – butter/cream/more butter

Baked potato – served with sour cream/bacon bits/green onion

Rice pilaf– steamed jasmine rice with mixed vegetables

Mac & Cheese – macaroni elbows/cheese sauce/au gratin

**Salad Selection**

Classic Caesar – romaine/garlic croutons/parmesan cheese/creamy Caesar dressing

Artisan – baby lettuce/shredded carrot/cucumber/grape tomatoes/selection of dressings

Spinach –red onion/egg/mushrooms/feta/balsamic dressing

Broccoli – bacon/red onion/cheese/house made aioli

Rustic pasta – cheese tortellini/grape tomatoes/green onion/artichoke hearts/black olives/  
parmesan cheese/Italian vinaigrette

Greek – red & green peppers/tomato/cucumber/red onion/feta/olives/oregano

24 person minimum for all buffets.

Prices subject to 5% GST and 18% gratuity

Telephone: (250)843-7774

Email: [farmingtonfairways@gmail.com](mailto:farmingtonfairways@gmail.com)

## Tournament Rates:

### Green Fees

	<b>9 holes</b>	<b>18 holes</b>
Weekdays	\$26	\$36
Weekends	\$30	\$44

Add 5% GST

### Rentals

We have 24 power carts, 24 pull carts and 20 golf club sets available for rental.

	<b>9 holes</b>	<b>18 holes</b>
Power carts	\$25	\$40
Pull carts	FREE	FREE
Clubs	\$25	\$30

Add 5% GST & 7% PST

### Driving Range

Small (~35 balls)	\$5.50
Medium bucket (~70 balls)	\$9
Large (~115 balls)	\$13.50

Add 5% GST

### Pro Shop

A 20% discount will be offered for all tournament prizes purchased at the pro shop. Ask us about custom gifts for your party; we have access to a wide selection of golf related promotional items that can be imprinted with your logo to create a great gift and lasting memory!

### RV and Camping

Showers, laundry, firewood and wireless high speed internet available. Open fire pits at all sites.

**Taxes included in prices on camping.**

	<b>Daily</b>	<b>Weekly</b>	<b>Monthly</b>
Full service (8 sites)	\$40	\$260	\$900
Water/power (23 sites)	\$38	\$240	\$800
Campground (28 sites)	\$26	\$160	\$550
Group dry camp A (5 sites)	\$100 per night		
Group dry camp B (5-10 trailers)	\$150 per night		
Group dry camp C (10-20 trailers)	\$250 per night		

All prices subject to GST. Prices may change without notice. For additional information please do not hesitate to contact John or Melanie Rigsby.

This contractual agreement has been prepared between Farmington Fairways Golf Course and the Tournament organizer or corporation ('the host').

### ***Payment***

- A minimum \$300 deposit is required for all first time bookings. A signed event contract is also required to secure your tournament date. The deposit will be credited against your final invoice total on the event day. The deposit is non refundable.
- Menu selection must be made **21 days** in advance of tournament date.
- The final number of golf and dinner guests must be confirmed **10 days** in advance of the tournament.
- There will be a 50% surcharge for those who do not show on the tournament day.
- Payment is due in full immediately after the event unless other arrangements have been made.

### ***Participants***

- The host is responsible for the conduct of all participants. Any damage to the clubhouse, golf course, power carts, equipment, or property of Farmington Fairways Golf Course is the responsibility of the host. All participants are responsible for loss or damage resulting from any cause, and/or bodily injury that may occur on the property
- Farmington Fairways Golf Course and its Management reserves the right to remove any guest from the property at any time without compensation

### ***Alcohol Policy***

- Alcoholic beverages purchased for consumption *must* be from Farmington Fairways Golf Course, as regulated by the Liquor Control and Licensing Act. No outside alcohol or beverage coolers will be permitted. All participant bags and coolers are subject to inspection. Any personal alcohol found will be confiscated immediately. Alcohol service may be cut off to guests at the server's discretion.
- Management and staff are licensed under the Province of British Columbia's "Serving It Right" program.

***Alcohol policy will be strictly enforced***

### ***Tournament Day***

- The golf tournament **will play rain or shine** and not be cancelled due to inclement weather unless management determines that the golf course is unplayable due to extreme weather conditions.
- Groups of 24 or less will be assigned tee-times in groups of 4 golfers at 10 minute intervals. The number of provided tee-times will correlate with the number of confirmed golfers and participants must be on time.
- Groups of 28 or more will have the option of booking a shotgun start, and holes will be assigned by Farmington Fairways. 2 groups of 4 people will be required to tee off from some holes.
- Each golfer must use their own set of golf clubs - no sharing of equipment is permitted.
- Power cart reservations must be made by the individual at least 48 hours in advance, otherwise power carts rent on a first-come-first-serve basis if available.
- Farmington Fairways Golf Course is not responsible for any items left on the property after the event
- The pace of play at Farmington Fairways is 2 ½ hours for nine holes. Your meal will be ready three hours after you start.
- In order to keep pace of play at required speeds, tournaments must play a scramble format.
- We also suggest the use of the double par rule (pick up the ball when you have reached a score twice that of par) as well as playing 'ready golf' (whoever is ready to shoot takes the shot, even if he or she is closer to the hole). We realize that it is difficult to maintain pace of play during tournaments and these suggestions may help you better enjoy your day and our facility
- The organizer should be at the golf course one hour prior to the event time to arrange signage installation and attend to registration. All golfers should be at the course a half hour prior to the function start time.

**Please sign below and return in person, mail, or email:**

Farmington Fairways Golf Course  
PO Box 425 Stn Main  
Dawson Creek BC  
V1G 4H3  
Email: farmingtonfairways@gmail.com

***The Tournament Organizer is responsible for the conduct of all participants and shall ensure that all participants are aware of our policies and conditions:***

By signing below, I acknowledge that I am a representative of the company/organization and I have read and understand the policies and conditions outlined in page three of this package:

Company / Organization name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_

Postal Code: \_\_\_\_\_ Telephone: \_\_\_\_\_

Fax: \_\_\_\_\_ Email: \_\_\_\_\_

Contact person / organizer: \_\_\_\_\_

Tournament Format (circle one): Scramble      Match Play

Date: \_\_\_\_\_ Time: \_\_\_\_\_

Number of Golfers : \_\_\_\_\_ 9 Holes    18 Holes   

Menu Selection: \_\_\_\_\_

Total number of meals (includes golfers and non-golfers): \_\_\_\_\_

Please indicate any items that participants may charge to the tournament host:

No Charges: \_\_\_\_\_

Tees / Golf Balls: \_\_\_\_\_ Pull Carts: \_\_\_\_\_ Power Carts \_\_\_\_\_

Driving Range: \_\_\_\_\_ Club Rentals: \_\_\_\_\_

Confectionary: \_\_\_\_\_ Menu Items: \_\_\_\_\_

Non-Alcoholic Beverages: \_\_\_\_\_ Alcoholic Beverages: \_\_\_\_\_

**This application must be received seven days prior to your tournament function date in order to guarantee tee times required by your group.**

Thank-you for booking your function with Farmington Fairways! We look forward to hosting your event.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_